Strickland Arms 2022

CHRISTMAS MENU:

**Starters:**

Beetroot, apple and goats’ cheese, served with black garlic ketchup and thai basil

(vegan available)

Duck and pistachio terrine, served with pickled cherries and rocket

Salt and pepper scampi, topped with spring onions and sesame seeds

Soup of the day, white or wholegrain bread

(vegan available)

**Main Course:**

Haddock and mushroom garlic Kiev, served with parmentier potatoes, baby leaves and a mushroom and tarragon cream sauce

Turkey breast served with roasted root vegetables, roast potatoes, mash, pigs in blankets, Brussel sprouts and chestnut, stuffing and a cranberry gravy

Vegan feta stuffed peppers, served with a tomato and chilli salsa, chard courgettes and pea shoots

Ribeye steak, served with tomato, mushroom, watercress and triple cooked chips, peppercorn sauce

**Desserts:**

Ginger sticky toffee pudding, toffee sauce, chocolate soil and vanilla ice cream

Caramelised banana, served with pineapple and passion fruit sorbet, chocolate soil, rum soaked pineapple and walnut granola, with lemon balm

Trio of ice cream or sorbet

*2 courses £25.00*

*3 courses £30.00*

*Coffee or tea £3.50 per person*

*Liquor Coffees £5.75*